

# Yummy Yorkshire Puddings

You will need:

4oz/114g Plain Flour  
2 Large Eggs  
¼ Pint Milk  
Oil/Fat for tray

Method.

Place Flour in a bowl.

Add first egg and slowly begin to mix into the flour.

After a few mixes add the second egg and continue to combine.

The mixture will appear very dry and thick. Add small amounts of milk until you get a silky smooth mixture. Add the remaining milk and allow to stand for minimum of 30 minutes.

Add oil/fat to the pudding tray and place in very hot oven to heat up.

The oil/fat needs to be smoking hot.

Remove hot tray carefully from oven and add the batter mixture to the tray.

Fill each one generously.

Place back in oven and cook on high for approx. 10/15 minutes.

Keep an eye on them as they burn quite easily.